

Coconut-Curry-Banana Coffee Cake

Recipe 234 of 365

I admit, it's a tough title to get one's brain around. Think whole wheat banana bread, studded with toasted unsweetened coconut and a whisper of curry, baked with a little more lift in a tube pan, and topped with a brown sugar-coconut-curry streusel that you'll be pinching off with your fingers before the cake has cooled properly. Be careful!

To toast the unsweetened coconut, spread it in a thin layer on a baking sheet and bake for about 10 minutes at 350 degrees, stirring every few minutes to ensure even browning. Cool and freeze any unused coconut for later use.

TIME: 25 minutes active time

MAKES: 12 servings

Butter and flour for pan, or baking spray

For topping:

1/4 cup (packed) brown sugar
1/2 cup toasted unsweetened coconut flakes
1/2 teaspoon curry powder
1 teaspoon ground cinnamon

For batter:

2 3/4 cup white whole wheat flour (all-purpose or a combination of white and whole wheat flours should also work)
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon curry powder
1/2 teaspoon ground cinnamon
3/4 cup toasted unsweetened coconut flakes
2 large eggs
1/2 cup sugar
1/2 cup (packed) brown sugar
1 teaspoon vanilla
1/2 cup sour cream
3 very ripe bananas, mashed
2/3 cup light coconut milk
1/4 cup vegetable oil

Preheat the oven to 350 degrees. Butter and flour a 10" tube pan (or spray with baking spray), and set aside.

First, make the topping: Mix the topping ingredients together in a small bowl, and set aside.

Next, make the batter: Whisk the flour, baking powder, salt, curry, cinnamon and coconut in a mixing bowl, and set aside.

In the work bowl of a stand mixer fitted with the paddle attachment, cream the eggs and both sugars together until light, about 3 minutes on medium speed. Add the remaining wet ingredients, and mix until well blended. Add the flour mixture in three separate additions, mixing on low speed between each addition until incorporated. Scrape down the sides of the bowl with a rubber spatula, and mix again.

Pour the batter into the prepared pan, sprinkle the topping over the batter, and bake for 45 to 55 minutes on the middle rack of the oven, until the top is cracked and the cake tests clean with a wooden skewer. Let the cake cool for 10 minutes in the pan, then run a small knife around the edges, and invert the cake first onto a large plate, then right-side up onto a serving platter, reserving as much any topping that crumbles out as possible. Serve warm or at room temperature.